

menu

served daily from 4 pm to close

Platters

- CHEESE PLATE # 1** SM \$ 10 / LG \$ 17
parmigiano regiano, brie, manchego served with
toasted olive bread and olive – sun dried tomato tapanade
- CHEESE PLATE # 2** SM \$ 10 / LG \$ 17
brie, goat cheese, gorgonzola served with toasted
cranberry-pecan bread, dried figs, grapes and walnuts
- CURED MEATS PLATE** SM \$ 10 / LG \$ 17
prosciutto, aged salami, hot salami, smoked ham served with
toasted country bread and a spicy roasted red pepper spread
- SARAMAGO PLATE**..... SM \$ 10 / LG \$ 17
anchovies, manchego, onions, olives served with
toasted olive bread
- NO COMMITMENT PLATE**..... SM \$ 10 / LG \$ 17
manchego, brie, prosciutto, hot salami served with toasted
country bread, olives and a spicy roasted red pepper spread
- TOPPED TOMATOES**..... SM \$ 8 / LG \$ 15
tomato slices topped with artichoke pesto, hummus & cheetziki

Dips

- ARTICHOKE PESTO** SM \$ 8 / LG \$
14
served with multigrain pita bread
- HUMMUS** SM \$ 6 / LG \$ 10
served with multigrain pita bread
- CHEETZIKI** SM \$ 8 / LG \$ 14
served with multigrain pita bread
- GUACAMOLE** \$ 12
served with tortilla chips (heat optional)

Crostini

- OCEAN'S SEVEN** SM \$ 9 / LG \$ 16
smoked salmon, cream cheese, shallots and capers
on seven-grain bread
- SOO GOOD** SM \$ 9 / LG \$ 16
prosciutto, shaved parmigiano, fig spread on cranberry toast
- EGG SALAD** SM \$ 9 / LG \$ 16
served on picholini olive rolls
- GOOSE PATE** SM \$ 9 / LG \$ 16
served on focacia toasts with cornichones
- PROVENCE** SM \$ 9 / LG \$ 16
herb goat cheese & grape halves on cranberry-pecan bread

Panini

All paninis served on toasted focacia bread with a mixed green salad \$ 9

- **Mozzarella, tomato, avocado and basil**
- **Prosciutto, brie, artichoke pesto**
- **Croque Monsieur – ham, swiss cheese, horseradish mayo**
- **Gorgonzola, green apples and fig spread**
- **Goat cheese, fresh spinach, olive - sun dried tomato spread**
- **Aged salami, fresh yellow peppers, manchego and mayo**
- **Hot salami, spicy roasted red pepper sauce, swiss cheese & pepperoncini**

Salads

BEET CARPACIO	\$ 10
beets, arugula, balsamic soaked shallots and warm goat cheese	
GREEK SALAD	\$ 9
feta cheese, tomatoes, cucumbers, kalamata olives, romain lettuce and oregano served with pita pockets	
GRILLED SHRIMP	\$ 13
corn, arugula and avocado with orange vinaigrette	
ARUGULA	\$ 12
walnuts, warm dried figs and gorgonzola with a honey mustard vinaigrette	
MIXED GREENS	\$ 12
prosciutto wrapped mozzarella, cherry tomatoes, crutons and herb vinaigrette	
CESAR SALAD	\$ 10
crisp romain lettuce, parmesan shavings, focacia toasts & anchovies substitute with shrimp ...add \$ 3, substitute with chicken ...add \$ 3	

Tapas

PESTO SHRIMP	\$ 9
pesto marinated jumbo shrimp in white wine	
SPANISH SAUSAGE	\$ 9
sausage, shallots, garlic pepperoncini in red wine	
ARGENTINIAN STEAK SKEWERS	\$ 9
skirt steak skewers with chimichurri sauce	
CHICKEN SATÉS	\$ 7
served with a peanut dip	
JUMBO LUMP CRABCAKE	\$ 10
served with mixed greens and lemon - caper aioli	
FRENCH FRIES	\$ 5
chipotle mayo and ketchup	
SOUP OF THE DAY	\$ 5

Desserts

ASSORTED TRUFFLES	\$ 6
mouthfuls of the most decadent chocolates	
BAYADERA	\$ 6
layers of chocolate and nougat creams	
FRUIT TART	\$ 6
home-made tart with seasonal fruit	
ICE CREAM	\$ 6
two scoops of your choice	
FRUIT & CHOCOLATE PLATE	SM \$ 8 / LG \$ 14
mixed fruits, dipped, covered and served along chocolates	